

BRINKMANN®

VERTICAL SMOKER

Heavy-Duty Charcoal/Wood Smoker Grill

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

**READ AND FOLLOW ALL WARNINGS
AND INSTRUCTIONS IN THIS MANUAL
TO AVOID PERSONAL INJURY OR
PROPERTY DAMAGE.**



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

** READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.**

WARNING

- Only use this smoker on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wooden or other surfaces that could burn.
- DO NOT use smoker without ash pan in place. DO NOT attempt to remove ash pan while tray contains hot coals.
- Proper clearance of 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- FOR OUTDOOR USE ONLY. Do not operate smoker indoors or in an enclosed area.
- For household use only. Do not use this smoker for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker box door open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash fire or explosion when smoker box door is opened.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.
- Do not leave smoker unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- To avoid overturning/spilling pan of hot liquid, never pull water pan bracket out more than 4". Refer to the illustration in "Adding Water During Cooking" section of this manual.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.

WARNING

- Smoker is hot when in use. To avoid burns:
 - DO NOT attempt to move the smoker.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot smoker surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with smoker.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not allow charcoal and/or wood to rest on the walls of smoker. Doing so will greatly reduce the life of the metal and finish of you smoker.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from possible sharp edges of metal parts. Use caution when reaching into or under smoker.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Never leave coals and ashes in smoker unattended. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible and flammable materials.
- With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use and the smoker has cooled completely, clean the smoker thoroughly and reapply a light coat of oil to interior to prevent rusting. Cover the smoker to protect it from excessive rusting.
- Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT
IN BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR SMOKER.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

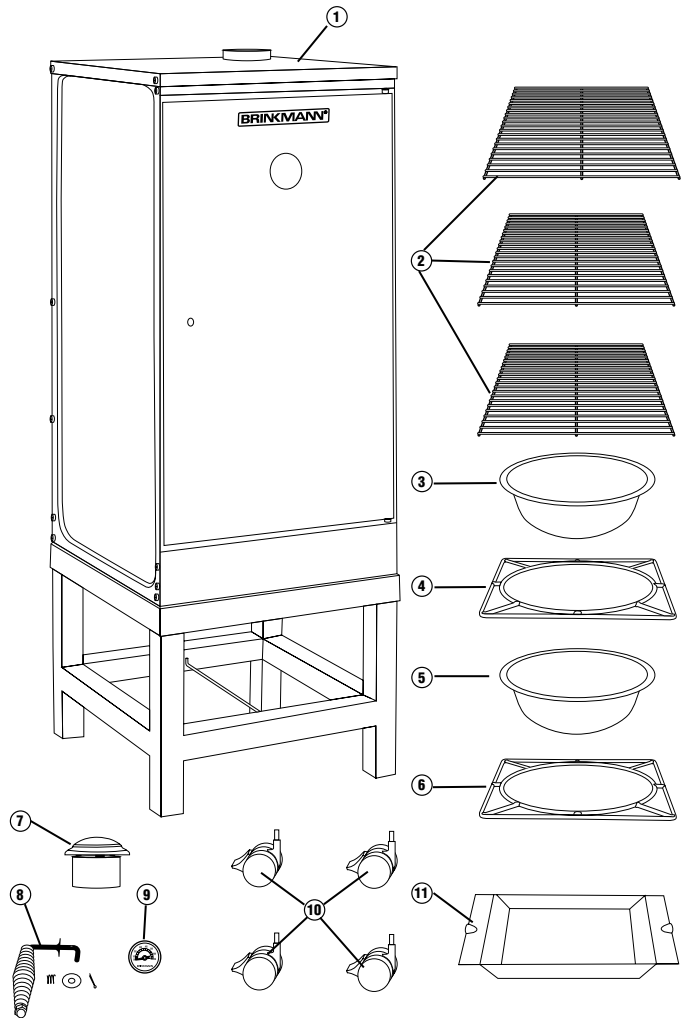
We recommend two people work together when assembling this unit.

The following tool is required to assemble this Vertical Smoker:

- Adjustable Wrench

PARTS LIST - VERTICAL SMOKER:

- ① 1 Smoker box with legs
- ② 3 Cooking grills
- ③ 1 Water pan
- ④ 1 Water pan bracket
- ⑤ 1 Charcoal pan
- ⑥ 1 Charcoal pan bracket
- ⑦ 1 Chimney
- ⑧ 1 Door handle with spring, washer and cotter pin
- ⑨ 1 Temperature gauge
- ⑩ 4 Locking casters
- ⑪ 1 Ash pan



Choose a good, cleared assembly area and get a friend to help you put your smoker together. Carefully remove all components from Smoker Box. Lay cardboard down to protect smoker finish and assembly area.

Step 1

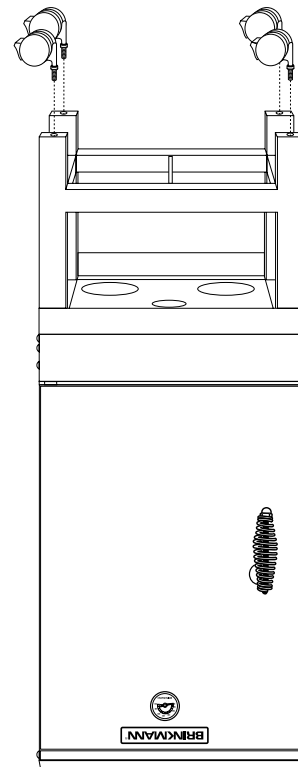
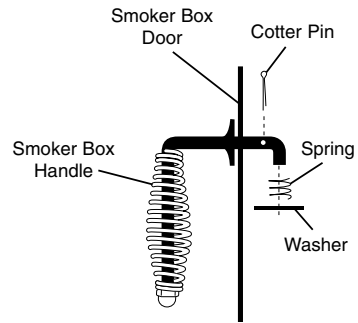
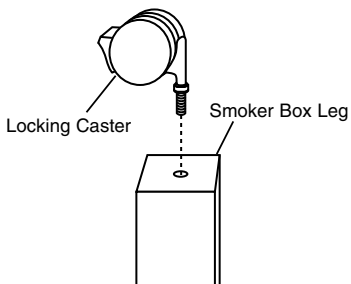
Attach the smoker box handle by inserting the handle through the hole in smoker box door. Place the handle spring and washer onto the handle. Compress the spring and washer to the door and insert the cotter pin to secure.

WARNING: Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.

NOTE: With the help of a friend, turn the smoker box with legs upside down. Make sure door is securely latched to avoid injury.

Step 2

Attach a locking caster to the bottom of each leg. Screw into holes and tighten with an adjustable wrench.



WARNING: Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.

NOTE: With the help of a friend, turn the smoker box with locking casters to an upright position.

Step 3

Place the ash pan on support bar between legs of smoker box.

Step 4

Place the charcoal pan into the charcoal pan bracket. Place the charcoal pan bracket onto the bottom shelves of the smoker box.

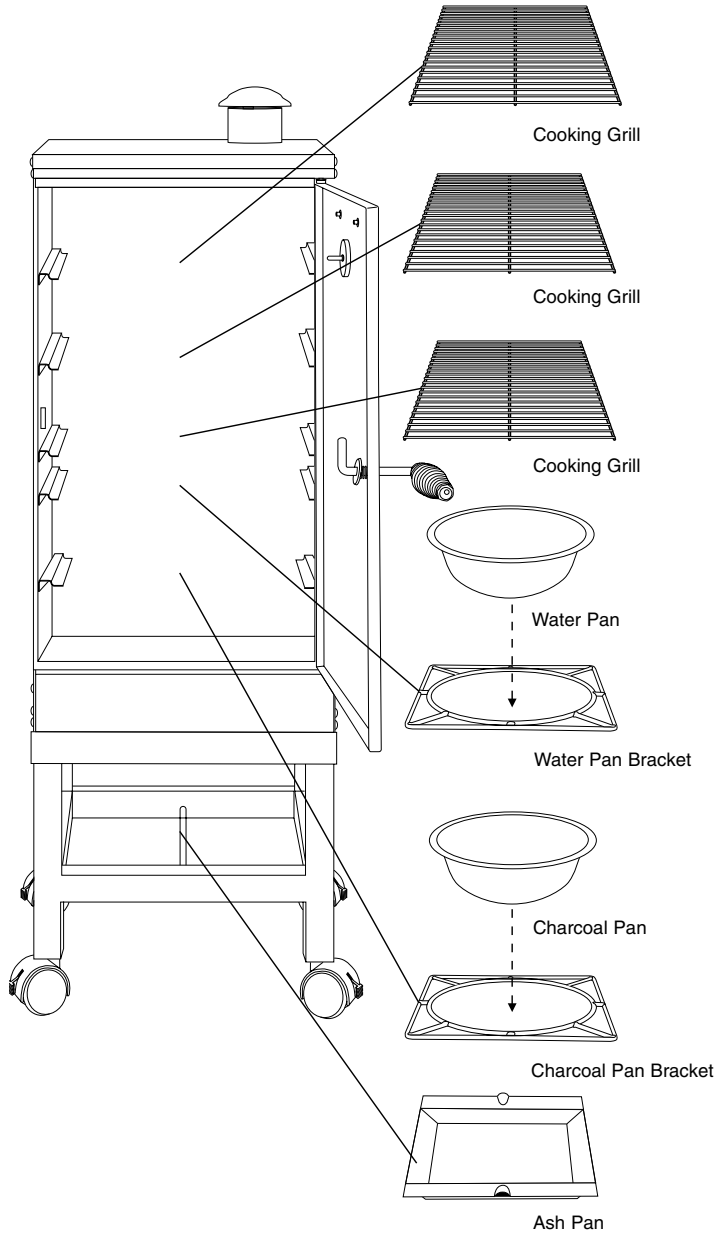
NOTE: Charcoal pan has a small hole in the center of the pan.

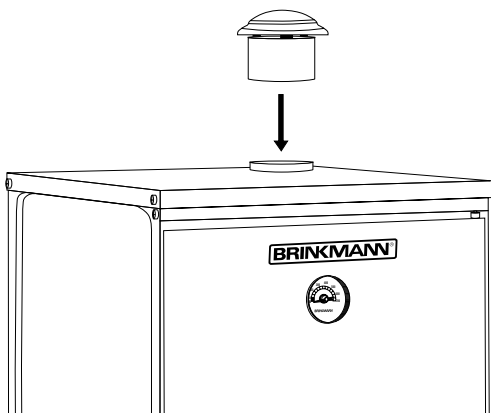
Step 5

Place the water pan into the water pan bracket. Place the water pan bracket onto the shelves above the charcoal pan.

Step 6

Place the cooking grills onto the three upper smoker box shelves.






Step 7

Place chimney over opening on top of smoker box.



Vertical Smoker (assembled)

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

 **PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.**

Curing Your Smoker

Prior to your first use of the Brinkmann Vertical Smoker, follow the instructions below carefully to cure your smoker. Curing your smoker will minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared on your Brinkmann Vertical Smoker.


IMPORTANT: To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use. A cover for your Vertical Smoker may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 1


Remove water pan from smoker. Lightly coat all interior surfaces of the Vertical Smoker including cooking grills with vegetable oil or vegetable oil spray. Do not coat charcoal pan or ash pan.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or a charcoal/wood mixture as fuel in the Vertical Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

 **WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. You will need to remove the lower cooking grills to allow enough clearance for a Charcoal Chimney Starter. Start with 5 to 6 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals in center of charcoal pan then replace cooking grills.

 **WARNING:** DO NOT use smoker without ash pan in place. DO NOT attempt to remove ash pan while tray contains hot coals.

NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 5 to 6 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal pan.

Step 3

Saturate charcoal with lighting fluid. With smoker box door open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

Step 4

With smoker box door open, stand back and carefully light charcoal. Allow to burn until covered with a light ash (approximately 20 minutes).



WARNING: Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker box door (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker box and may result in a flash-fire or explosion when door is opened.

Step 5

With coals burning strong, close the smoker box door. Allow the charcoal to burn uninterrupted for 2 hours.

Step 6

Increase the temperature on the heat indicator. This can be achieved by adding more charcoal and/or charcoal/wood mixture (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain the fire for 1 hour then allow unit to cool completely.

NOTE: It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

IMPORTANT: To protect your smoker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A cover can be ordered directly from Brinkmann by calling 1-800-468-5252.

**YOUR BRINKMANN VERTICAL SMOKER IS NOW CURED
AND READY FOR USE.**

OPERATING INSTRUCTIONS

⚠️ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠️ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

Smoking

Step 1

Remove water pan bracket and water pan from smoker. Follow instructions below carefully to build a fire. You may use charcoal and/or charcoal/wood mixture as fuel in the Vertical Smoker (see “Adding Charcoal/Wood During Cooking” section of this manual).

⚠️ WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. You will need to remove the lower cooking grills to allow enough clearance for a Charcoal Chimney Starter. Start with 5 to 6 pounds of charcoal. When charcoal is burning strong, carefully place hot coals in center of charcoal pan and replace cooking grills.

⚠️ WARNING: DO NOT use smoker without ash pan in place. DO NOT attempt to remove ash pan while tray contains hot coals.

NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 4

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Place 5 to 6 pounds of charcoal on charcoal pan.

Step 2

Saturate charcoal with lighting fluid. With smoker box door open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

Step 3

With smoker box door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker box door.

⚠️ WARNING: Failure to do this could trap fumes from charcoal lighting fluid in smoker box and may result in a flash-fire or explosion when door is opened.

Step 4

With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavoring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

NOTE: Depending on the weather, a full pan of charcoal will burn for 5-6 hours.

Step 5

Replace the water pan bracket and water pan.

WARNING: To avoid overturning/spilling pan of hot liquid, never pull water pan bracket out more than 4". Refer to the illustration in "Adding Water During Cooking" section of this manual.

Step 6

Carefully fill the water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts / 1 gallon of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.

Step 7

Place food on the cooking grills in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces. Close smoker box door.

Step 8

After 2-3 hours of cooking, check water and charcoal levels by following instructions in the "Adding Water During Cooking and Adding Charcoal/Wood During Cooking" sections of this manual.

WARNING: Do not allow liquid in water pan to completely evaporate. Always keep water in water pan as long as coals are still burning. Water will evaporate and grease in water pan can catch on fire.

Step 9

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.**

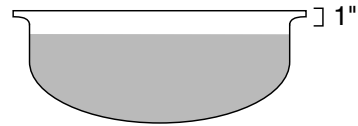
Step 10

Allow smoker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

During the smoking process, avoid the temptation to open smoker box door to check food. Opening the door allows heat and smoke to escape, making additional cooking time necessary.

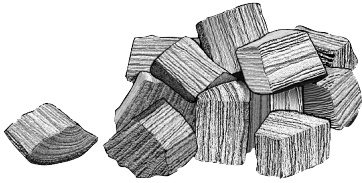
Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

CAUTION: Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.



Smoke Cooking Tips

Flavoring Wood



To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Vertical Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

Regulating Heat

To maintain or increase temperature, more wood and/or charcoal may need to be added during the cooking cycle. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

Check the water level in water pan if the complete cooking process takes longer than 2 hours. A low water level can be detected by listening for the sound of water sizzling. Water can be added to the water pan through the smoker box door. Use caution and follow instructions carefully.

WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body a safe distance from hot steam and flame flare-ups.

Step 1

Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in pan.

WARNING: To avoid overturning/spilling pan of hot liquid, never pull water pan bracket out more than 4". (See illustration)

Step 2

If water level is low, extra water or marinade will need to be added to water pan. Wearing oven mitts/gloves, slide out water pan bracket no more than 4".

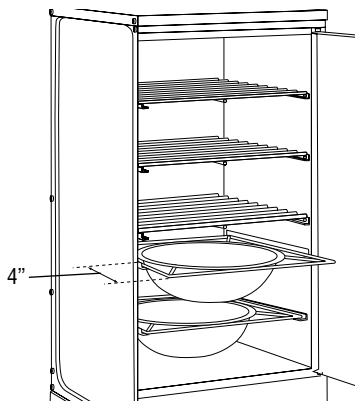
Step 3

Fill water pan to 1" below the rim. Pour slowly to avoid splashing or over-filling.

Step 4

Carefully slide water pan bracket in completely, close smoker box door and allow food to continue cooking.

Adding Water During Cooking



Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body a safe distance from hot steam and flame flare-ups.

Step 1

Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the charcoal level in pan.

Step 2

Wearing oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal pan, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 3

Close smoker box door and allow food to continue cooking.

Adding Charcoal/Wood During Cooking

AFTER-USE SAFETY

WARNING

- Always allow smoker and all components to cool completely before handling.
- Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store smoker in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grills and water pan with hot, soapy water, rinse well and dry. Lightly coat grills with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal pan or ash pan.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

ACCESSORIES



Vertical Smoker Cover

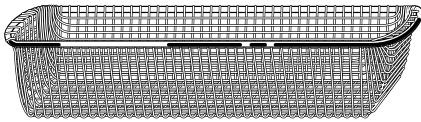
Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Vertical Smoker. This top-of-the-line cover comes with closure strips to prevent cover from slipping or blowing off. Black.

Model 812-5500-0

Meatloaf Basket

The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.

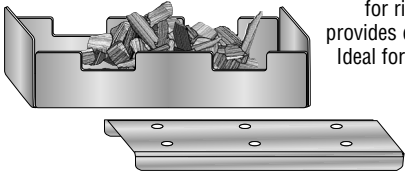
Model 400-0073-0



Stainless Steel Wood Chip Smoking Box

Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.

Model 812-3311-0



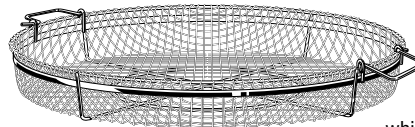
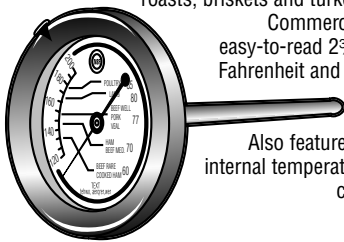
Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat.

Commercial-quality thermostat features an easy-to-read 2 $\frac{3}{4}$ " dial with a 5 $\frac{1}{2}$ " stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures.

Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

Model 812-4100-0



Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

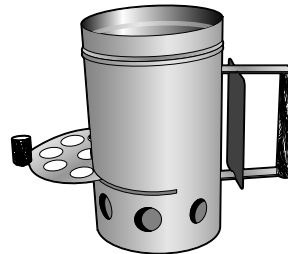
Model 812-3333-0

Deluxe Charcoal Starter

The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light. You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food.

Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.

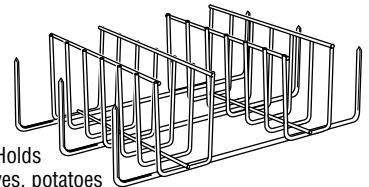
Model 812-4080-0



Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

Model 812-3310-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Vertical Smoker against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover smokers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Vertical Smoker under the terms of this warranty, please call Customer Service Department at 1-800-527-0717. **A receipt will be required. The Brinkmann Corporation will not be responsible for any smokers forwarded to us without prior authorization.** Vertical Smoker must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

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